INFORMATION LETTER

Not for Publication — NATIONAL CANNERS ASSOCIATION — For Members Only

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QMC To Continue Use of 'Informal Competitive Bids'

In response to an inquiry by the N.C.A., Maj. Gen. A. L. Marshall, Commanding General of the QMC Market Center System, Chicago, has indicated that the "informal competitive bid" procedure will be used again this year in the procurement of the various annually packed canned foods for military use.

In a letter dated March 16 General Marshall commented that "during the 1954 season, informal competitive bids were timed so that interested vendors were able to submit offers from seasonal production in their respective areas. . . . All things being equal, it is the intention of this Headquarters to continue this policy during the 1955 season, thus affording the canning industry an opportunity of participating in Department of Defense purchases to the maximum extent."

How N.C.A. Builds Prominence for Industry and Its Products

How the N.C.A. keeps the public and such influential bodies as government departments constantly aware of the essentiality of canned foods and the canning industry was the subject of President George B. Morrill, Jr.'s address March 25 at the 43rd annual convention of the Utah Canners Association, in Salt Lake City.

Speaking from the experience and knowledge he gained from many years of service on N.C.A. Committees, on the Board of Directors and Administrative Council, and as Vice President, Mr. Morrill cited many examples of Association relationship with government and the mutual benefits that have accrued.

He reviewed the historic association with the Food and Drug Administration, the joint efforts to make the pure food laws beneficial to public and industry alike, and the continuing cooperative work on canned foods standards. He cited the recognition given by practically every FDA Com-

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Dr. E. J. Cameron, Director of N.C.A. Research, Dies

Dr. E. J. Cameron, 59, Director of the N.C.A. Research Laboratories, for 32 years prominent in the Association's technological activities, and known nationally as an outstanding food scientist, died March 21 at a Washington, D. C. hospital as the result of a stroke. Dr. Cameron had suffered a previous stroke two years ago, but in recent months had appeared to be improving and had been active with the Association.

His death occurred not long after two recent recognitions of his scientific achievements. Just last month at the Chicago Convention he was appointed over-all Director of the N.C.A. Laboratories, and less than a year ago, in June, 1954, was the recipient of the annual Babcock-Hart Award "because his contributions to food science and technology have been put into production on a large scale and have resulted in a significant improvement in human nutrition." The Award is sponsored by The Institute of Food Technologists and the Nutrition Foundation, and was voted to Dr. Cameron in part because of his work in heading a 12-year program of research carried on by several university and industry laboratories that has produced 45 original scientific contributions, the definitive textbook, *Canned Foods in Human Nutrition*, and a large number of other publications that have provided a body of information on the nutritive values of canned foods more extensive than that available on any other class of foods. This work is known as the National Canners Association-Can Manufacturers Institute Nutrition Program, and has been in operation since 1942.

E. J. CAMERON

In presenting the award, Dr. Charles Glen King, Scientific Director of the Nutrition Foundation, stated:

"His scientific work on behalf of the public, to assure a food supply that is high in nutritive quality, low in cost, safe from risks of contamination, and convenient for year-round distribution and use, represents a notable achievement."

In the mid-1920's, while a graduate student at George Washington University, Dr. Cameron decided to undertake for his doctoral thesis a series of field studies in the bacteriology of canning. His work, which took him to the primary sources of food contami-

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FDA Appropriations

The House has voted funds for the Food and Drug Administration in the full amount recommended in the President's budget for the next fiscal year.

Funds for the FDA are provided in a bill, H. R. 5046, making appropriations for the Department of Health, Education, and Welfare and other agencies, which was passed by the House March 21 and sent to the Senate.

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Call for 1955 *Directory* Copy

Compilation of copy for the 1955 *Canners Directory* is being delayed by failure of many canners to send in their data forms.

State listings cannot be completed until all the data are in. It is requested, therefore, that canners still holding *Directory* data forms return them to N.C.A. immediately in the self-addressed, postage-paid envelopes provided.

Early publication of the *Directory* will greatly benefit the industry, since it will mean that the *Directory* can be placed in the hands of brokers and other marketing outlets at a time that will facilitate year-round buying of canned foods.

Frozen Food Packers

The National Association of Frozen Food Packers elected the following officers recently at the association's annual convention:

President—George L. Mentley, Birds Eye Div., General Foods Corp., White Plains, N. Y.; first vice president—F. Gilbert Lamb, Lamb-Weston, Inc., Weston, Ore.; second vice president—Sterling B. Doughty, Sacramento Freezers, Inc., Sacramento, Calif.; secretary-treasurer—L. S. Martin, Washington, D. C. (reelected).

1954 Pack of Black-eye Peas and Other Field Peas

The 1954 pack of fresh black-eye peas and other varieties of fresh field peas totaled 1,474,093 actual cases, compared with the 1953 total of 2,359,113 cases, according to a report by the N.C.A. Division of Statistics.

Variety	1953	1954
	(*actual cases*)	
Black-eyed peas	1,111,708	742,004
Purple hull peas	428,505	135,283
Field peas	378,138	349,412
Crowder peas	313,437	179,725
Cream peas	127,325	67,669
U. S. Total	2,359,113	1,474,093

By states, the 1954 pack of black-eye peas was:

State	1953	1954
	(*actual cases*)	
Ark. and Okla.	181,722	90,581
Texas	830,000	572,138
Other states	99,986	79,285
U. S. Total	1,111,708	742,004

Other states include Fla., Ga., Md., Mich., Nebr., Tenn., and Va.

1954-55 Season Total Packs of Beets and Carrots

The 1954-55 pack of canned beets totaled 7,737,717 actual cases as compared with the 1953-54 pack of 9,137,054 cases, according to a report by the N.C.A. Division of Statistics. The totals include packs of Harvard, pickled, and spiced beets.

The 1954-55 pack of canned carrots totaled 2,009,720 actual cases as compared with the 1953-54 pack of 2,628,842 cases.

The season total packs of canned beets and carrots were compiled on the basis of the packs through December 31 (see INFORMATION LETTER of Feb. 5, page 24) and the packs from January 1 to March 1.

1954-55 PACK OF BEETS

Container Size	To Dec. 31	Jan.–March	Season Total
	(*actual cases*)		
24/2	15,801	7,869	23,670
48/8Z	725,854	46,225	772,079
48/1P	27,436	4,546	31,982
24/303	5,308,350	240,254	5,548,604
24/2½	34,982	6	34,988
6/10	1,216,829	80,545	1,297,374
Miscellaneous	28,959	61	29,020
U. S. Total, 1954–55	7,358,211	379,506	7,737,717
U. S. Total, 1953–54	8,642,348	494,706	9,137,054

1954-55 PACK OF CARROTS

Container Size	To Dec. 31	Jan.–March	Season Total
	(*actual cases*)		
24/2	26,737	.....	26,737
48/8Z	170,674	503	171,177
48/1P	.....	.....	.....
24/303	876,803	69,325	946,128
24/2½	.....	.....	.....
6/10	798,136	61,638	859,774
Miscellaneous	5,904	.....	5,904
U. S. Total, 1954–55	1,878,254	131,466	2,009,720
U. S. Total, 1953–54	2,480,162	148,680	2,628,842

Prospective Plantings for 1955

The Crop Reporting Board of USDA has reported the indicated acreages of certain crops in 1955 based on reports from farmers about March 1 regarding their acreage plans.

The 1955 intended acreage for sweet potatoes is placed at 354,200 acres, practically the same as the 354,000 acres planted in 1954 but 30 percent below the 10-year average. Increases for New Jersey, the South Central states, and California offset the decline indicated for the South Atlantic states. Louisiana indicates a 5 percent increase in acreage.

If the 1955 yields equal the 1949-53 averages by states, a production of 33,600,000 bushels is indicated on the intended acreage. This would exceed the production of 29,880,000 bushels in 1954, when drought reduced the yield in many of the southern states.

In the following table are shown estimates of planted acreage intended for this season, compared with previous seasons:

Crop	1944–53 ave.	1954 planted	1955 Indicated	Percent change from 1954
	(*thousands of acres*)			
Sweet potatoes	504	354	354	+ 0.1
Potatoes	2,004	1,423	1,434	+ 0.8
Dry edible beans	1,722	1,714	1,788	+ 4.3
Dry field peas	415	287	295	+ 2.8
Durum wheat	2,657	1,058	1,112	−32.9

Canned Baby Food Stocks

Details of the canned baby food supply, stock and shipment situation are reported by the N.C.A. Division of Statistics as follows:

	1954	1955
	(*thousands of dozens*)	
Canner stocks, Jan. 1	65,305	74,083
Pack, Jan. and Feb.	23,736	23,983
Supply	89,041	98,066
Canner stocks, March 1	63,282	72,776
Canner shipments during Feb.	12,205	12,090
Canner shipments, Jan. and Feb.	25,759	25,290

Stocks of Canned Vegetables March 1 and Season Shipments

Reports on canners' stocks and shipments of canned asparagus, green and wax beans, beets, carrots, corn, and peas have been issued by the N.C.A. Division of Statistics, and detailed reports covering March 1 stocks have been mailed to all canners packing these items.

	Carryover month	Total Supply 1953	Total Supply 1954	Canner Stocks, March 1, 1954	Canner Stocks, March 1, 1955	Season Shipments to March 1, 1954	Season Shipments to March 1, 1955
		(*thousands of actual cases*)					
Asparagus	March	5,428	6,000	389	669	5,039	[a]5,331
Green and wax beans	July	24,229	31,043	5,716	11,369	18,513	19,674
Beets	July	10,584	9,942	4,447	4,149	6,137	5,794
Carrots	July	3,157	3,020	1,581	1,538	1,576	1,482
Corn	Aug.	38,562	41,906	17,032	19,300	21,530	22,516
Peas	June	34,786	31,488	11,207	8,688	23,519	22,801

[a] Carryover into 1955–56 season.

Pack of Canned Meat

The quantity of meat canned and meat products processed under federal inspection during the month of February has been reported by the Agricultural Marketing Service, USDA, at 207,812 thousand pounds, including quantities for defense.

Canned Meat and Meat Products Processed under Federal Inspection February, 1955

	3 Lbs. & over	Under 3 Lbs.	Total
	(thousands of pounds)		
Luncheon meat	13,986	12,857	26,843
Canned hams	24,600	441	25,040
Corned beef hash	240	7,084	7,324
Chili con carne	580	13,763	14,343
Vienna sausage	184	5,287	5,471
Frankfurters and wieners in brine	67	809	876
Deviled ham	3	700	703
Other potted and deviled meat products	.....	7,636	7,636
Tamales	199	2,941	3,140
Sliced, dried beef	43	605	648
Liver products	267	363	630
Meat stew	66	9,500	9,566
Spaghetti meat products	169	4,895	5,064
Tongue (not pickled)	99	140	239
Vinegar pickled products	948	1,692	2,640
Bulk sausage	33	1,597	1,630
Hamburger	101	2,535	2,636
Soups	1,339	57,336	58,675
Sausage in oil	170	1,226	1,396
Tripe	.....	325	325
Brains	.....	199	199
Bacon	145	8	153
All other products 20% or more meat	334	7,973	8,307
All other products less than 20% meat (except soup)	343	18,419	18,762
Total all products	43,917	158,333	202,250

Columns do not add to totals shown in all cases since rounded figures are used. Amounts packed for defense are not included in these items. Total production, including quantities for defense agencies, was 207,812 thousand pounds.

President Morrill at Utah

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missioner since Wiley to the self-regulatory character of the canning industry.

"This confidence in N.C.A., the recognition of its professional expertness and integrity, the reliance on the Association for assistance in various federal programs affecting canned foods, has been engendered throughout government," Mr. Morrill asserted, and is particularly evident in times of emergency.

Association services have been utilized by the government during three depressions, in times of serious flood or other disaster, and in wars and mobilization periods. The "set-aside" principle was initiated by N.C.A. in World War I and reinstated by the government in World War II and the Korean conflict. The Home Economics Division played its part in development of recipes for soldiers' rations and civilian defense programs; the Information Division supplied speedy and comprehensive issuance of details of defense regulations to aid the industry's mobilization efforts—in fact the wartime agencies frequently used the INFORMATION LETTER to get messages to the industry because they found it faster and more reliable than their own publication channels; the Research Laboratories have repeatedly applied their expert knowledge to development of wartime containers and studies of protection against atomic, biological and chemical warfare and they have rendered great help in programs involving conservation of critical materials; the Statistics Division has served with data used in conservation, pricing, rationing, supply and distribution; the N.C.A. Conventions have been turned over to meetings bringing the industry and government together in common prosecution of defense efforts; the Raw Products Research Bureau has made its contribution to agricultural emergency production goals; there has been important help to the agencies in charge of recruitment of manpower for farm and factory.

So it is recognized by the authorities that the professional services developed by the N.C.A. down through the years are ready and established for effective utilization in any over-all emergency effort of the industry and the nation.

As the most recent demonstration of this Mr. Morrill cited the current program in which the Federal Civil Defense Administration has called on the Association to test the safety and adequacy of canned foods under conditions of atomic explosion. He showed how laboratory tests already have demonstrated the value of canned foods to evacuated or bombed-in populations. The tests in the current series at the Nevada proving grounds will expose canned foods to the actual blasts and their outcome "is important not only to this industry but to public protection and welfare."

"The significant thing," Mr. Morrill continued, "is that the government turned to this industry and to N.C.A. for technical help in the organization and conduct of these tests. They hope to develop technical data as the basis for civil defense information and experience. They hope to develop technical data as the basis for civil defense planning and for rendering advice and guidance to state and local civil defense organizations. FCDA uses these tests for the important purpose of demonstrating the effects of atomic explosions to the American public and educating people generally on measures they can take to protect and sustain themselves.

Press and radio releases on Mr. Morrill's Utah speech were prepared by the Information Division and mailed to the 19 Utah newspapers and 26 Utah radio-TV stations, as well as to the national and state branches of the wire services, and the canning trade journals.

Forthcoming Meetings

March 28-29—Canners League of California, 51st Annual Meeting, Santa Barbara Biltmore, Santa Barbara

March 29—Tennessee-Kentucky Canners Association, Annual Meeting, Peabody Hotel, Memphis

April 14-15—Indiana Canners Association, Spring Meeting, Claypool Hotel, Indianapolis

April 18-20—National Packaging Exposition and Packaging Conference, American Management Association, Chicago

May 1-4—Super Market Institute, Annual Meeting, Cleveland

May 9-11—Tenth Industrial Wastes Conference, Purdue University, Lafayette, Ind.

May 13-14—Pennsylvania Canners Association, Fourth Annual Sales Clinic, Bedford Springs Hotel, Bedford

May 15-18—U. S. Wholesale Grocers Association, Annual Convention and Exposition, Miami Beach, Fla.

May 19-20—National Canners Association, Spring Meeting of Board of Directors and Administrative Council, Washington, D. C.

June 12-16—National Association of Retail Grocers, 56th Annual Convention, Navy Pier, Chicago

June 12-13 Michigan Canners and Freezers Association, Spring Meeting, Park Place Hotel, Traverse City

June 20-22—Grocery Manufacturers of America, Inc., Midyear Meeting, The Greenbrier, White Sulphur Springs, W. Va.

June 21-22—Maine Canners Association, Summer Meeting, Lakewood

June 23-24—California Olive Association, Technical Conference, Brockway, Lake Tahoe

June 23-24—Processed Apples Institute, Inc., Annual Meeting, The Greenbrier, White Sulphur Springs, W. Va.

August 21-24—National Industrial Stores Association, 29th Annual Convention, Hotel Shoreham, Washington, D. C.

September 11-14—National-American Wholesale Grocers Association, Midyear Meeting, Broadmoor Hotel, Colorado Springs, Colo.

October 27—National Pickle Packers Association, Annual Convention, Sheraton-Blackstone Hotel, Chicago

November 3—Illinois Canners Association, Fall Meeting, Bismarck Hotel, Chicago

November 7-8—Wisconsin Canners Association, 51st Annual Convention, Schroeder Hotel, Milwaukee

November 11-15—American Meat Institute, Annual Convention, Palmer House, Chicago

November 16-18—Grocery Manufacturers of America, Inc., Annual Convention, Waldorf-Astoria Hotel, New York City

December 5-6—Michigan Canners and Freezers Association, Fall Meeting, Pantlind Hotel, Grand Rapids

December 5-6—Ohio Canners Association, 48th Annual Convention, Carter Hotel, Cleveland

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nation, revealed a challenging problem that needed systematic investigation. For 30 years he gave the utmost of his mind and energies to a complex and often baffling area of science that another man might have considered too confining or too tedious for the best play of his talents.

He inaugurated the bacteriological surveys in canning factories, familiar to N.C.A. members, and these have provided the impetus for the development of a whole technological field of industrial sanitation. His vigilance and energy expended on the sanitary control of premises, operations, and equipment have made American canning factories models for the world.

Dr. Cameron was born September 17, 1895, at Cambridge, Mass. He received his early education in the schools of Massachusetts and the degree of Bachelor of Science from Massachusetts Institute of Technology in 1920. His college work was interrupted by two years of service in the Medical Corps of the A.E.F. during World War I. He received his Doctor's degree from George Washington University in 1927.

Before joining the N.C.A. staff in 1923, Dr. Cameron had three years' experience as bacteriologist in commercial production of industrial solvents. As a bacteriologist in the N.C.A.'s Washington Laboratory, Dr. Cameron initiated investigations into the sources of bacteria responsible for spoilage of canned foods and the measures required for their elimination.

It was in 1927 that he introduced the use of the motorized field laboratory for carrying these bacterial investigations to plants throughout the canning areas. This method, frequently lauded in the scientific press, has proved the basis of a valuable service to the industry.

In 1936, Dr. Cameron was appointed Assistant Director of the N.C.A. Washington Laboratory; in 1939, Director; and last month was made over-all Director of the N.C.A. Research Laboratories.

Dr. Cameron was a member of the Industry Advisory Committee of The Nutrition Foundation, Inc., the Society of American Bacteriologists (president of the Washington branch in 1930), American Chemical Society, American Public Health Association, The Institute of Food Technologists, and the Cosmos Club of Washington. He served several years as an advisory editor of the *Journal of Bacteriology*, and on the editorial board of *Food Research*.

Starting with his earliest work, Dr. Cameron was a regular contributor to the literature on canning technology and food bacteriology. In addition to Association publications, he wrote many papers for trade and scientific journals on food technology, the bacteriology of canning, standardization of laboratory methods, nutrition, and related subjects. His writings are widely quoted throughout the literature on food technology and are recognized both for scientific soundness and grasp of the practical aspects of canning.

The Cameron family requested that in lieu of flowers contributions be made to the Council for High Blood Pressure Research, American Heart Association, Inc., 44 East 23rd St., New York, N. Y.; attention: Mr. Rome A. Betts, executive director.

Tin in 1954

The tin plate industry in 1954 increased its use of tin 5 percent over 1953, while over-all consumption of tin decreased 4 percent, according to preliminary annual figures released by the Bureau of Mines, U. S. Department of the Interior.

Total 1954 tin consumption was 82,600 long tons, compared with 1953 consumption of 86,000 tons. Tin plate, the largest user of primary tin, took 33,026 tons in 1954 as compared with 31,327 tons in 1953, about 60 percent of the total each year.

Tin stocks held by the government and industry—comprising pig tin, tin in ore, raw materials in process and other, but excluding the strategic stockpile—decreased from 62,100 long tons at the beginning of 1954 to 50,700 at the end of the year. All of this decline and more was reported to have occurred in government stocks, while industrial stocks rose about 3,300 tons.

Imports of metallic tin in 1954 decreased 12 percent or 9,000 long tons. Of the total imports, Malaya, the principal source, furnished 65 percent, the quantity of tin received in 1954 being virtually the same as in 1953. Receipts from other important sources declined: Netherlands, 16 percent of the total, receipts down 3,000 tons; Belgium-Belgian Congo, 11 percent of the total, receipts down 2,700 tons; and the United Kingdom, 7 percent of the total, receipts down 3,400 tons.

Imports of tin concentrates were consigned to the government-owned smelter at Texas City, Texas. Receipts of concentrates in terms of metal were 38 percent, or 13,840 tons, less than in 1953 and the smallest since 1943.

The Texas City smelter produced 27,407 long tons of tin in 1954, compared with 37,560 tons produced there in 1953.

World mine production of tin decreased slightly, according to the report. Preliminary figures for 1954 show that the total output was 177,000 long tons compared with 179,000 tons in 1953. Malaya, accounting for 34 percent of the total, produced 60,690 tons in 1954 compared with 56,255 tons in 1953.

In 1954 the proposed International Tin Agreement was submitted to governments for consideration, and by June 30 enough producing and consuming countries had signed to bring the agreement into force upon ratification. The signing was by governments on behalf of countries that accounted for about 90 percent of world production and 40 percent of world consumption. Whereas the signing of the agreement was subject to deadline, none has been fixed for its ratification.

To become effective, the agreement must be formally ratified by at least nine consuming countries holding at least 333 votes and producers holding at least 900 votes. As of January 28, 1955, five consuming countries—Australia, Canada, Denmark, India, United Kingdom—with a total of 237 votes, had ratified; and three producing countries — Bolivia, Malaya, Nigeria—with voting strength of 631 had ratified. The only important consuming countries that had not signed the agreement were the United States and the Federal Republic of Germany.

Industrial Use of Water

As a new feature of the 1954 Census of Manufactures, now under way, the Bureau of the Census is collecting information on the industrial use of water from all manufacturing establishments.

The 1954 Census of Manufactures includes a general inquiry addressed to all manufacturers to determine the amount of water used by individual establishments. Detailed information on water use then will be requested of each establishment which reports having used 20 million or more gallons of water in 1954.

New Organization Proposed to Administer Trade Rules

The United States this week signed documents incorporating the results of the review of the General Agreement on Tariffs and Trade, the international agreement containing trade rules adhered to by 34 countries.

The most important of the documents, according to the State Department, is an agreement establishing an Organization for Trade Cooperation to administer the GATT. Other documents would amend the trade rules contained in the GATT itself.

The agreement on the Organization for Trade Cooperation is intended primarily to provide permanent arrangements for the administration of GATT. Functions formerly exercised jointly by the contracting parties, in their informal periodic meetings, would be transferred to the OTC. In addition, the OTC would be empowered to sponsor international trade negotiations and to serve as an intergovernmental forum for the discussion and solution of other questions relating to international trade.

The OTC's structure would include an Assembly, consisting of all the contracting parties to the GATT; a 16-member Executive Committee; and a permanent secretariat. In this connection, the State Department said:

"The establishment of the OTC constitutes recognition by countries representing more than 80 percent of the world's trade that expansion of international trade requires cooperative international action to remove trade barriers. The creation of a permanent body to administer the GATT would also make possible the better enforcement of the trade rules protecting the more than 50,000 tariff concessions that have been negotiated and incorporated in the Agreement. The OTC would also facilitate settlement of trade disputes which could give rise to international tensions in the free world."

U. S. approval of the OTC papers is conditional on Congressional approval of U. S. membership in the Organization, which, it is contemplated, will be brought within the United Nations as one of its specialized agencies.

The President also has stated that the revised GATT will be submitted to Congress for approval. The State Department announcement explained changes in the Agreement just agreed on. All aim at eliminating barriers to trade, such as currency restrictions, special import restrictions, and export subsidies.

Collier's Yearbook

The 1955 *Collier's Yearbook* covering events of the year 1954 has just been issued and it includes a special section on food canning prepared by the Information and Statistics Divisions of the N.C.A.

The article reports the total 1954 pack, indicating its increase over the previous year and comparing it with the average for the period 1944-53.

It discusses the record on per capita consumption of canned foods, showing the increases approximating one-third since the end of World War II, and it presents the record of increased per capita consumption estimated by the U. S. Department of Agriculture for the years 1944-54.

Another section of the article details the increase in merchandising and promotion of canned foods that took place during 1954. A section on canned food prices points out that the retail price index for canned fruits and vegetables has remained consistently lower than the index of retail prices for all foods since World War II.

The *Collier's Yearbook* has a circulation of approximately 100,000.

Better Homes and Gardens

One of the feature articles in the March issue of *Better Homes and Gardens* magazine is entitled "Good eating, and fresh as spring". Each page is illustrated with a large, almost actual size, color photograph. One page is headed "That's luscious Peaches-'n-Cream Pie coming your way" and gives the recipe for a peach pie of party type combining ice cream, canned peaches and other ingredients for the filling.

Myrna Johnston, food editor, also includes 11 uses of canned foods in the recipes in the feature "Give your meals a spring note."

Entitled "Casserole quartet—take your choice," another article also in the March issue gives four recipes, each using canned foods.

The foods ready to serve are shown in black-and-white photographs with a description of each. Shown are "Saturday Noodle Bake," "Club Mushroom Casserole," "Spring Luncheon Pie," and "Ham 'n Egg Casserole." Canned foods used are tomato soup, pimientos, luncheon meat, ham, and cream of celery soup.

Woman's Home Companion

In the April issue of *Woman's Home Companion* magazine, Mrs. Nell B. Nichols' "Good Food" article, a monthly feature, tells about food in Sacramento, Calif.

Again, Mrs. Nichols' interview with young matrons brings out their use of quickly prepared recipes and their pride in discovering shortcuts. The article begins, "I approached food interviews in Sacramento with high hopes—nor was I disappointed. On the two days when young matrons joined me for luncheon, their conversation mirrored for me a charming way of life—casual guest dinners, popular PTA luncheons, lighthearted buffet suppers, the joy of family meals eaten outdoors, the pride of discovering shortcuts in cooking."

Most of the recipes included in the feature use canned foods. The following were used: ripe olives, clams, pimientos, tamales, hominy, mushroom, chicken and celery soups, chicken, fruit cocktail, applesauce, tuna, kidney beans, and tomato sauce.

This Week Magazine

Clementine Paddleford's "How America Eats" article, that appears in *This Week* magazine each Sunday, featured purple plums on March 6. The magazine is distributed with many leading newspapers throughout the country.

Miss Paddleford very interestingly took her readers on a visit to the purple plum orchards and the home of the S. Elton Lasselles of Tigard, Ore. Mr. Lasselle is president of the Purple Plum Association, a grower, and a packer of purple plums. He also is a member of the N.C.A. Board of Directors.

In her discussion, the author points out, "Up to last year these plums, when canned were sold under 23 different names. Now all the packers by cooperative agreement use the purple plum name. At the turn of the century most of this fruit, exclusive to Washington, Oregon, and northern California, was dried or sold fresh. Now that canning techniques have been perfected, the largest share of the crop is offered on the canned goods shelf. It's put up skins on, pits in, with the crystal juice the ruby red of the Concord grape, soft and sweet of winey flavor."

Recipes for a pie, cobbler, cake, and souffle, made with canned purple plums and favorites of the Lasselle family, were given.

Proposed Revision of U. S. Standards for Grades of Canned Peas

Notice is given in the *Federal Register* of March 19 that the Agricultural Marketing Service of USDA proposes to revise U. S. standards for grades of canned peas.

The new proposal differs in several important respects from the standards in effect since 1942 and from the proposal of January 1, 1954, mainly with regard to the salt brine solutions for evaluating the maturity-tenderness factor and to adjustments in the tolerances for harmless extraneous material.

Interested persons have until April 18 to submit views and comments in connection with the proposed standards to the Chief, Processed Products Standardization and Inspection Branch, Fruit and Vegetable Division, Agricultural Marketing Service, U. S. Department of Agriculture, Washington 25, D. C.

Following is the text of the proposed revision, as published in the *Federal Register* of March 19:

IDENTITY, TYPES, AND GRADES

§ 52.2281 *Identity.* (a) "Canned peas" means the canned product prepared from clean, sound, shelled, succulent peas as such product is defined in the Standards of Identity for Canned Peas (21 CFR 51.0) issued pursuant to the Federal Food, Drug, and Cosmetic Act.

§ 52.2282 *Types of canned peas.* (a) "Early peas" means canned peas of Alaska or other smooth skin varieties.

(b) "Sweet peas" means canned peas of sweet, wrinkled varieties.

§ 52.2283 *Grades of canned peas.* (a) "U. S. Grade A" or "U. S. Fancy" is the quality of canned peas that possess similar varietal characteristics; that possess a good flavor; that possess a good liquor; that possess a good color; that are practically free from defects; that are tender; and that for those factors which are scored in accordance with the scoring system outlined in this subpart the total score is not less than 90 points: *Provided,* That the canned peas may possess a reasonably good liquor; and may possess a reasonably good color if the total score is not less than 90 points.

(b) "U. S. Grade B" or "U. S. Extra Standard" is the quality of canned peas that possess similar varietal characteristics; that possess a good flavor; that possess a reasonably good liquor; that possess a reasonably

N.C.A. Analysis of Proposed U. S. Standards for Canned Peas

The U. S. standards for grades of canned peas proposed to be issued by the Agricultural Marketing Service of USDA are different in many respects from existing standards and from the two modifications proposed previously.

Notice of the proposed amendment to the standards for grades was published in the *Federal Register* of March 19 and the text of the proposed standards are published in this issue of the INFORMATION LETTER, beginning at the top of this page.

Following is an N.C.A. analysis of the proposed standards, with each section of the proposed standard discussed in order:

IDENTITY, TYPES AND GRADES

These would be changed to conform to the wording in the definition for canned peas under the Federal Food, Drug, and Cosmetic Act.

U. S. Grade A—This would require "good flavor," "good liquor," "good color," "practically free from defects," and "tender." A special paragraph provides that they may possess a *reasonably* good liquor and *reasonably* good color if the total score is not less than 90 points.

U. S. Grade B—This would require "good flavor," *reasonably* "good liquor," *reasonably* "good color," "*reasonably* free from defects," "*reasonably* tender," and a total score of not less than 80 points. This total score differs from the present requirement of 75 points. A special paragraph provides that they may possess a *fairly* good liquor and a fairly good color if the total score is not less than 80 points.

U. S. Grade C—This would require fairly good flavor, *fairly* good liquor, *fairly* good color, *fairly* free from defects, and *fairly* tender and a total score of not less than 70 points. This compares with the minimum score of 60 points in the existing standard The terms "good flavor" and "fairly good flavor" are defined.

FILL OF CONTAINER AND SIZES

This would not be changed and would continue to be identical with the standard under the Food, Drug and Cosmetic Act.

Sizes of peas—The definitions of sieve sizes that had been proposed are omitted. The present proposal is similar to the definition in the 1942 standards currently in effect.

FACTORS OF QUALITY

Ascertaining the Grade—The factors of "similar varietal characteristics" and of "flavor" would not be scored, but would be over-all requirements of the grade. The score points for liquor and for defects remain the same. The maximum score for color is decreased from 15 to 10, and the points for maturity are increased from 45 to 50. This means that color is relatively less important and maturity relatively more important.

Liquor, Grade A classification—The present requirement that the liquor must be "practically clear" would be changed to read "good liquor" which may possess a slight cloudiness or slight tint of green, but must not have more than a slight quantity of suspended material or sediment, and that the liquor shall not be viscous.

Liquor, Grade B classification—The present requirement of "reasonably clear" would be changed to read "reasonably good liquor" which may be cloudy but not off-color, with not more than a moderate quantity of suspended material or sediment, and that the liquor may not be more than slightly viscous.

Liquor, Grade C classification—The present requirement "very cloudy or an accumulation of sediment is noticeable" would be changed to "fairly good liquor" which may be "very cloudy, may possess a pronounced accumulation of sediment, may be dull but not off-color, may be viscous, but not so viscous that the liquor will not separate from the peas."

Color, Grade A classification—The present requirement "typical color of the variety, and practically uniform in color" would be changed to "color typical of tender peas of similar varietal characteristics, bright, and the product is practically free from peas that materially detract from the over-all color appearance.

Color, Grade B classification—The present requirement "reasonably uniform typical color" would be changed to "color typical of young and reasonably tender peas of similar varietal characteristics, reasonably bright, appearance of the product is reasonably free from peas that materially detract from the over-all color appearance.

Color, Grade C classification—The present requirement "variable in color but which possess a color typical of the type or variety" would be changed to "color typical of fairly tender peas of similar varietal characteristics. The appearance of the product is fairly free from peas that materially detract from the over-all color appearance.

Partial limiting rule—Peas in this classification shall not be graded above U. S. Grade B, regardless of the total score.

Defects—Definitions are given for the terms "harmless, extraneous vegetable material," "pieces of pea," "minor discoloration," and "spotted or otherwise discolored." "Blond" or "cream colored" peas are not con-

good color; that are reasonably free from defects; that are reasonably tender; and that for those factors which are scored in accordance with the scoring system outlined in this subpart the total score is not less than 80 points: *Provided*, That the canned peas may possess a fairly good liquor and a fairly good color if the total score is not less than 80 points.

(c) "U. S. Grade C" or "U. S. Standard" is the quality of canned peas that possess similar varietal characteristics; that possess a fairly good flavor; that possess a fairly good liquor; that possess a fairly good color; that are fairly free from defects; that are fairly tender; and that for those factors which are scored in accordance with the scoring system outlined in this subpart the total score is not less than 70 points.

(d) "Substandard" is the quality of canned peas that fail to meet the requirements of U. S. Grade C or U. S. Standard and that may or may not meet the Standard of Quality for Canned Peas issued pursuant to the Federal Food, Drug, and Cosmetic Act.

FILL OF CONTAINER

§ 52.2284 *The standard of fill of container.* The standard of fill of container for canned peas is not incorporated in the grade of the finished product, since fill of container, as such, is not a factor of quality for the purposes of these grades. Canned peas shall be considered standard in fill if they meet the standard of fill promulgated under the Federal Food, Drug, and Cosmetic Act (§ 51.2 of this subchapter). The standard is as follows: If the container is so filled that, when the peas and liquid are removed from the container and returned thereto, the leveled peas (irrespective of the quantity of the liquid), 15 seconds after they are so returned completely fill the container. A container with lid attached by double seam shall be considered to be completely filled when it is filled to the level 5/32 inch vertical distance below the top of the double seam; and a glass container shall be considered to be completely filled when it is filled to the level 1/2 inch vertical distance below the top of the container. Canned peas that do not meet this requirement are "Below Standard in Fill."

§ 52.2285 *Sizes of peas.* The size of peas is not a factor of quality of canned peas for the purposes of these grades. The diameter of the pea is the minimum diameter of the pea that will pass freely through a rigid ring of the same diameter without using pressure. The size of canned peas is determined by whether or not peas

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sidered defects but are scored under the factor of color.

Defects, Grade A classification—Present requirements are "no extraneous material, not more than 5 percent by count of broken peas in Sizes 1 and 2, nor more than 2 percent in larger sizes or combinations of sizes, and not more than one-half percent by count of spotted or otherwise discolored peas." The proposed requirement is in each 100 ounces of net contents, not more than one piece or pieces of harmless, extraneous vegetable material having an aggregate area of 3/16 square inch, or one thistle bud or nightshade berry or one cylindrical piece of vegetable material not exceeding 1/2 inch in length and not more than 5 percent by count of pieces of peas in Sizes 1 and 2, and not more than 2 percent by count in larger sizes or combinations of larger sizes and not more than 1/2 of 1 percent by count of spotted or otherwise discolored peas, provided that any or all of the defects do not more than slightly affect the appearance or eating quality of the product.

Defects, Grade B classification—Present requirements, "1/4 of 1 percent of the drained weight may be harmless, extraneous vegetable material, not more than 5 percent by count of broken peas and more than 2 percent by count of spotted or otherwise discolored peas." The proposed requirement is for each 50 ounces of net contents there may be not more than one piece of pea plant material having an aggregate area of 3/16 square inch, or one thistle bud or nightshade berry, or one cylindrical piece of vegetable material not more than 1/2 inch long; not more than 6 percent by count of the peas may be pieces of peas, and not more than 2 percent by count may be spotted or otherwise discolored, provided that such defects individually or collectively shall not more than materially affect the appearance or eating quality of the product."

Limiting rule—Peas which are graded B for defects may not be graded above Grade B regardless of total score.

Defects, Grade C classification—The limits for defects would remain those established under the Food, Drug, and Cosmetic Act, except that the following phrase has been added: "harmless extraneous vegetable material pieces of peas, minor discoloration, spotted or otherwise discolored peas and other defects individually or collectively do not seriously affect the appearance or eating quality of the product."

Limiting rule—Peas which are graded C for defects may not be graded above C regardless of the total score.

Maturity and Tenderness, Grade A—The brine solution test would be changed. The proposed standard uses only two solutions for all sizes of both types of peas. For Sweet variety peas the maximum percent of sinkers is 12 in 11 percent brine and 2 in 13 percent brine. For Early peas the maximum percent sinkers is 20 for 11 percent brine and 5 for 13 percent brine.

Maturity and Tenderness, Grade B—Both the brine strengths and the percent of sinkers permitted would be changed. Two brines will be used for all sizes of both types. For Sweet peas the maximum percent sinkers allowed is 15 in 13 percent brine and 4 in 15 percent brine. For Early peas the maximum percent sinkers is 36 in 13 percent brine and 8 in 15 percent brine. Also, the skins of not more than 5 percent by count of the peas may be ruptured to a width of 1/16 inch or more.

Limiting rule—Peas graded B for maturity shall not be graded above B regardless of total score.

Maturity and Tenderness, Grade C—The proposal corresponds to the test in the FDA standard of quality of canned peas. In addition to the regular test, a guide for scoring canned peas in this classification is proposed on the basis of brine flotation tests as follows: For all sizes of sweet variety peas, not more than 10 percent shall sink in 15 percent brine, and for all sizes of early peas, not more than 10 percent shall sink in 16 percent brine.

Limiting rule—Peas graded C for maturity shall not be graded above C regardless of total score.

LOT CERTIFICATION TOLERANCES

The proposed requirement includes a provision that all containers comprising a sample must meet all applicable standards of quality under the Federal Food, Drug, and Cosmetic Act. An additional requirement in the proposed regulation is that with respect to those factors which are scored:

"(i) Not more than one-sixth of the containers fails to meet the grade indicated by the average of such total scores;

"(ii) None of the containers falls more than 4 points below the minimum score for the grade indicated by the average of such total scores;

"(iii) None of the containers falls more than one grade below the grade indicated by the average of such total scores; and

"(iv) The average score of all containers for any factor subject to a limiting rule is within the score range of that factor for the grade indicated by the average of the total scores of the containers comprising the sample."

remain on or pass through the screen sizes designated in Table I of this section.

TABLE No. I—DESIGNATED SIZES OF PEAS IN CANNED PEAS

Size designation	Screen sizes in inches	
	Retained on—	Passes through—
1	.....	9/32
2	9/32	10/32
3	10/32	11/32
4	11/32	12/32
5	12/32	13/32
6	13/32	14/32
7	14/32	.....

FACTORS OF QUALITY

§ 52.2286 *Ascertaining the grade.* (a) The grade of canned peas is ascertained by considering the factors of quality which are not scored and those which are scored as follows:

(1) *Factors which are not scored.*
(i) Varietal characteristics.
(ii) Flavor.

(2) *Factors which are scored.* The relative importances of each factor which is scored is expressed numerically on the scale of 100. The maximum number of points that may be given such factors are:

Factors:	Points
Liquor	10
Color	10
Defects	30
Maturity and tenderness	50
Total score	100

(b) "Good flavor" means that the product has a good characteristic normal flavor and odor and is free from objectionable flavors and objectionable odors of any kind.

(c) "Fairly good flavor" means that the product may be lacking in good characteristic normal flavor and odor but is free from objectionable flavors and objectionable odors of any kind.

§ 52.2287 *Ascertaining the rating for the factors which are scored.* The essential variations within each factor which is scored are so described that the value may be ascertained for each factor and expressed numerically. The numerical range within each factor which is scored is inclusive. (For example, "27 to 30 points" means 27, 28, 29, or 30 points.)

§ 52.2288 *Liquor*—(a) (*A*) *classification.* Canned peas that possess a good liquor may be given a score of 9 or 10 points. "Good liquor" means that the color of the liquor is typical, may possess a slight cloudiness or slight tint of green, that not more than a slight quantity of suspended material or sediment may be present, and that the liquor is not viscous.

(b) (*B*) *classification.* If the canned peas possess a reasonably good liquor, a score of 8 points may be given. "Reasonably good liquor" means that the liquor may be cloudy but not off color; that not more than a moderate quantity of suspended material or sediment may be present and that the liquor may be not more than slightly viscous.

(c) (*C*) *classification.* If the canned peas possess a fairly good liquor, a score of 7 points may be given. "Fairly good liquor" means the liquor may be very cloudy, may possess a pronounced accumulation of sediment, may be dull but not off color, and may be viscous but not so viscous that the liquor will not separate from the peas.

(d) (*SStd.*) *classification.* Canned peas that fail to meet the requirements of paragraph (c) of this section may be given a score of 0 to 6 points and shall not be graded above Substandard, regardless of the total score for the product (this is a limiting rule).

§ 52.2289 *Color*—(a) (*A*) *classification.* Canned peas that possess a good color may be given a score of 9 or 10 points. "Good color" means that the canned peas possess a color typical of tender peas of similar varietal characteristics, are bright, and that the product is practically free from peas that materially detract from the overall color appearance.

(b) (*B*) *classification.* If the canned peas possess a reasonably good color, a score of 8 points may be given. "Reasonably good color" means that the canned peas possess a color typical of reasonably tender peas of similar varietal characteristics, are reasonably bright, and that the appearance of the product is reasonably free from peas that materially detract from the overall color appearance.

(c) (*C*) *classification.* Canned peas that possess a fairly good color may be given a score of 7 points. Canned peas that fall into this classification shall not be graded above U. S. Grade B or U. S. Extra Standard, regardless of the total score for the product (this is a partial limiting rule). "Fairly good color" means that the canned peas possess a color typical of fairly tender peas of similar varietal characteristics, and that the appearance of the product is fairly free from peas that materially detract from the overall color appearance.

(d) (*SStd.*) *classification.* Canned peas that are artificially colored or fail to meet the requirements of paragraph (c) of this section may be given a score of 0 to 6 points and shall not be graded above Substandard, regardless of the total score for the product (this is a limiting rule), and, in addition, when artificially colored, the canned peas are "Below Standard in Quality—Artificially Colored."

§ 52.2290 *Defects*—(a) *General.* The factor of defects refers to the degree of freedom from harmless extraneous vegetable material, pieces of peas, minor discoloration, spotted or otherwise discolored peas, and other defects.

(1) "Harmless extraneous vegetable material" means:

(i) Green succulent vegetable material common to the pea plant, such as leaves, pea pods, and stems;

(ii) Succulent thistle buds, and nightshade berries from other plants; and

(iii) Other predominant spherical or cylindrical vegetable material from other plants which are succulent and similar in color to canned peas.

(2) "Pieces of pea" (broken pea) means:

(i) A whole detached skin or portions of detached skin aggregating the equivalent of an average size whole skin; and

(ii) A detached cotyledon or pieces of detached cotyledons aggregating the equivalent of an average size cotyledon. Two detached whole cotyledons will be considered as one piece of pea and pieces of detached cotyledons aggregating the equivalent of an average size whole cotyledon will be considered as one piece of pea. (A pea held together by its skin, even though the cotyledons are cracked or partly crushed or the skin split is considered an unbroken pea.)

(3) "Minor discoloration" means discoloration which slightly affects but does not materially affect the appearance or eating quality of the pea.

(4) "Spotted or otherwise discolored" means a pea spotted or otherwise discolored to an extent that the appearance or eating quality of the pea is materially affected, such as vivid-green peas, or peas showing brown, yellow, or dark discolored areas. (Does not include peas commonly referred to as "blond" or "cream colored" peas which are scored under the factor of color.)

(b) (*A*) *classification.* Canned peas that are practically free from defects may be given a score of 27 to 30 points. "Practically free from defects" means:

(1) That for approximately each 100 ounces of net contents there may be present:

(i) One piece, or pieces, of vegetable material, common to the pea plant having an aggregate area of 5/16 square inch (½" x 5/8") on one surface of the piece, or pieces; or

(ii) One thistle bud or nightshade berry or other spherical piece of vegetable material from other plants, not exceeding the size of a No. 4 size pea; or

(iii) One cylindrical piece of vegetable material from other plants, not exceeding ½ inch in length.

(2) That 2 percent, by count, of the peas may be pieces of peas in sizes larger than No. 2 or in blends of sizes, except that 5 percent, by count, of the

peas may be pieces of peas in sizes No. 1 and No. 2 or in blends of sizes No. 1 and No. 2.

(3) That ½ of 1 percent, by count, of the peas may be spotted or otherwise discolored: *Provided*, That harmless extraneous vegetable material, pieces of peas, minor discoloration, spotted or otherwise discolored peas, and other defects individually or collectively do not more than slightly affect the appearance or eating quality of the product.

(c) (*B*) *classification.* If the canned peas are reasonably free from defects, a score of 24 to 26 points may be given. Canned peas that fall into this classification except for pieces of peas, shall not be graded above U. S. Grade B or U. S. Extra Standard, regardless of the total score for the product (this is a limiting rule). "Reasonably free from defects" means:

(1) That for approximately each 50 ounces of net contents there may be present:

(i) One piece, or pieces, of vegetable material, common to the pea plant having an aggregate area of 3/16 square inch (½" x 3/8") on one surface of the piece, or pieces; or

(ii) One thistle bud or nightshade berry or other spherical piece of vegetable material from other plants, not exceeding the size of a No. 4 size pea; or

(iii) One cylindrical piece of vegetable material from other plants, not exceeding ½ inch in length;

(2) That 6 percent, by count, of the peas may be pieces of peas; and

(3) That 2 percent, by count, of the peas may be spotted or otherwise discolored: *Provided*, That harmless extraneous vegetable material, pieces of peas, minor discoloration, spotted or otherwise discolored peas, and other defects individually or collectively do not materially affect the appearance or eating quality of the product.

(d) (*C*) *classification.* If the canned peas are fairly free from defects a score of 21 to 23 points may be given. Canned peas that fall into this classification shall not be graded above U. S. Grade C or U. S. Standard, regardless of the total score for the product (this is a limiting rule). "Fairly free from defects" means:

(1) That ½ of 1 percent of the drained weight of the peas may be harmless extraneous vegetable material; [2]

(2) That 10 percent of the drained weight of the peas may be pieces of peas; and [2]

(3) That 4 percent, by count, of the peas may be spotted or otherwise discolored: *Provided*, That harmless extraneous vegetable material, pieces of peas, minor discoloration, spotted or otherwise discolored peas, and other defects individually or collectively do not seriously affect the appearance or eating quality of the product.

(e) (*SStd.*) *classification.* Canned peas that fail to meet the requirement of paragraph (d) of this section may be given a score of 0 to 20 points and shall not be graded above Substandard, regardless of the total score for the product (this is a limiting rule), and may also be "Below Standard in Quality — Good Food — Not High Grade" for the following applicable reasons: "Excessive Foreign Material," "Excessive Broken Peas," "Excessive Discolored Peas."

§ 52.2291 *Maturity and tenderness*—(a) *General.* The determination of maturity and tenderness in the (A) and (B) classifications in paragraphs (b) and (c) of this section is based on the brine flotation tests as outlined herein. The maturity and tenderness in the (C) classification in paragraph (d) of this section is based on the brine flotation test outlined in this subpart, the alcohol-insoluble solids test and the tenderness tests as outlined in the Standard of Quality for Canned Peas (§ 51.1 of this subchapter) promulgated under the Federal Food, Drug, and Cosmetic Act.

(b) (*A*) *classification.* Canned peas that are tender may be given a score of 45 to 50 points. "Tender" means that the peas comply with the requirements of Table No. II of this paragraph.

TABLE No. II

Type	Size	Maximum number of peas that sink in 10 seconds (percent by count)	Percentage of salt in solution
Sweet.....	All sizes...	12 2	11 13
Early.....	All sizes...	20 5	11 13

(c) (*B*) *classification.* If the canned peas are reasonably tender, a score of 40 to 44 points may be given. Canned peas that fall into this classification shall not be graded above U. S. Grade B or U. S. Extra Standard, regardless of the total score for the product (this is a limiting rule). "Reasonably tender" means:

(1) That the skins of not more than 5 percent, by count, of the peas may be ruptured to a width 1/16 inch or more; and

(2) That in the brine flotation test the peas comply with the requirements shown in Table No. III of this paragraph.

TABLE No. III

Type	Size	Maximum number of peas that sink in 10 seconds (percent by count)	Percentage of salt in solution
Sweet.....	All sizes...	15 4	13 15
Early.....	All sizes...	36 8	13 15

(d) (*C*) *classification.* If the canned peas are fairly tender, a score of 35 to 39 points may be given. Canned peas that fall into this classification shall not be graded above U. S. Grade C or U. S. Standard, regardless of the total score for the product (this is a limiting rule). "Fairly tender" means:

(1) That the skins of not more than 25 percent, by count, of the peas may be ruptured to a width of 1/16 inch or more; [2]

(2) That not less than 90 percent, by count, of the peas are of such tenderness that they are crushable by a weight of not more than 907.2 grams (2 pounds); and [2]

(3) That the alcohol-insoluble solids of early type peas are not more than 23.5 percent and of sweet type peas not more than 21 percent.[2]

The following requirements shown in Table No. IV of this paragraph, with respect to the brine flotation test, provide a guide for scoring canned peas which are fairly tender:

TABLE No. IV

Type	Size	Maximum number of peas that sink in 10 seconds (percent by count)	Percentage of salt in solution
Sweet.....	All sizes...	10	15
Early.....	All sizes...	10	16

(e) (*SStd.*) *classification.* Canned peas that fail to meet the requirements of paragraph (d) of this section may be given a score of 0 to 34 points and shall not be graded above Substandard regardless of the total score for the product (this is a limiting rule) and may also be "Below Standard in Quality—Good Food—Not High Grade," for the following applicable reasons: "Excessive Cracked Peas," "Not Tender," "Excessive Mealy."

METHODS OF ANALYSES

§ 52.2292 *Methods of analyses*—(a) *Brine flotation test.* The brine flotation test utilizes salt solutions of vari-

[2] Determined as outlined in the Standard of Quality for Canned Peas (§ 51.1 of this subchapter) promulgated under the Federal Food, Drug, and Cosmetic Act.

ous specific gravities to separate the peas according to maturity. The brine solutions are based on the percentage by weight of pure salt (NaCl) in solution. In making the test a 250 ml. glass beaker is filled with the brine solution to a depth of approximately two inches. The brine equipment, solution and sample should be at the same temperature. Only peas that sink to the bottom of the receptacle within 10 seconds after immersion are counted as "peas that sink." Pieces of peas and loose skins should not be used in making the brine flotation test.

(b) *Alcohol-insoluble solids.* (1) Pour samples on 8-mesh screen, using 8-inch screen for containers of less than 3 pounds net weight, and 12-inch screen for larger quantities. Spread peas evenly and allow to drain. Transfer peas to white pan and remove any foreign material. Add volume of H_2O equal to double volume of original sample.

(2) Pour peas back on screen, spreading evenly; tilt screen as much as possible without shifting peas; and drain two minutes. With cloth wipe surplus moisture from lower surface of screen. Grind drained peas in food chopper until cotyledons are reduced to smooth homogeneous paste, stir, and weigh 20 grams of ground material into 600 ml. beaker. Add 300 ml. of 80 percent alcohol, stir, cover beaker, and bring to boil. Simmer slowly 30 minutes.

(3) Fit into Buchner funnel filter paper of appropriate size (previously prepared by drying in flat-bottom dish two hours at temperature of boiling H_2O, covering with tight-fitting cover, cooling in desiccator, and weighing at once). Apply suction and transfer contents of beaker to the Buchner funnel in such manner as to avoid running over edge of paper. Suck dry and wash material on filter with 80 percent alcohol until washings are clear and colorless.

(4) Transfer filter paper and alcohol-insoluble solids to dish used in preparation of filter paper, dry uncovered two hours at temperature of boiling H_2O, place cover on dish, cool in desiccator, and weigh at once. From this weight deduct weight of dish, cover, and paper. Calculate percent by weight of alcohol-insoluble solids.

(c) *Tenderness test.* Remove the skin of a pea, placing one of its cotyledons with flat surface down on the approximate center of the level, smooth surface of a rigid plate, lowering a horizontal disc to the highest point of the cotyledon, and measuring the height of the cotyledon. The disc must be of rigid material and affixed to a rod held vertically by a support through which the rod can freely move upward or downward. The lower face of the disc must be a smooth, plane surface horizontal to the vertical axis of the rod. A device to which weight may be added is affixed to the upper end of the rod. Before lowering the disc to the cotyledon, adjust the combined weight of disc, rod, and device to 100 grams. After measuring the height of the cotyledon, and shifting the plate if necessary, so that the cotyledon is under the approximate center of the disc, add weight to the device at a uniform, continuous rate of 12 grams per second until the cotyledon is pressed to one-fourth of its previously measured height, or until the combined weight of disc, rod and device is 907.2 grams (2 pounds). A pea so tested shall be considered to be crushed when its cotyledon is pressed to one-fourth its original height.

LOT CERTIFICATION TOLERANCES

§ 52.2293 *Tolerances for certification of officially drawn samples.* (a) When certifying samples that have been officially drawn and which represent a specific lot of canned peas, the grade for such lot will be determined by averaging the total scores of the containers comprising the sample, if, (1) all containers comprising the sample meet all applicable standards of quality promulgated under the Federal Food, Drug, and Cosmetic Act and in effect at the time of the aforesaid certification; and (2) with respect to those factors which are scored:

(i) Not more than one-sixth of the containers fails to meet the grade indicated by the average of such total scores;

(ii) None of the containers falls more than 4 points below the minimum score for the grade indicated by the average of such total scores;

(iii) None of the containers falls more than one grade below the grade indicated by the average of such total scores; and

(iv) The average score of all containers for any factor subject to a limiting rule is within the score range of that factor for the grade indicated by the average of the total scores of the containers comprising the sample.

SCORE SHEET

§ 52.2294 *Score sheet for canned peas.*

Size and kind of container	
Label	
Container mark or identification	
Net weight (in ounces)	
Vacuum readings (in inches)	
Type	
Size	

Factors		Score points		Average score
Liquor	10	(A)	9–10	
		(B)	8	
		(C)	7	
		(SStd.)	[1]0–6	
Color	10	(A)	9–10	
		(B)	8	
		(C)	[1]7	
		(SStd.)	[1]0–6	
Defects	30	(A)	27–30	
		(B)	[1]24–26	
		(C)	[1]21–23	
		(SStd.)	[1]0–20	
Maturity and tenderness	50	(A)	45–50	
		(B)	[1]40–44	
		(C)	[1]35–39	
		(SStd.)	[1]0–34	
Total score	100			

Flavor and odor	
Grade	

[1] Indicates limiting rule.
[2] Indicates partial limiting rule.

Agricultural Research Policy

The Agricultural Research Policy Committee has recommended the strengthening of research aimed at balancing farm production to meet changing market outlets, and at the relationships of government programs to efficiency in producing and marketing agricultural products.

Committee members, in their quarterly meeting in Washington last month, made this recommendation in the belief that not enough economic data are available on the interaction between various commodities when changes occur in volume of production and in market demand.

In its review of the Department's research program and facilities, the committee considered the long-time implications of both domestic and foreign agricultural programs and urged emphasis on better human nutrition. It recommended that the objective of providing food that would improve the health of people of the United States and of other countries should be a major consideration in the selection and conduct of research projects in production, utilization, marketing, and consumption.

The committee also undertook preliminary work on development of a report on the long-time objectives of marketing research, service, and educational work. This report when issued will be similar to the report, "Agricultural Research—A Key to Strengthening Our American Way of Life," issued in February, 1953, which dealt with the long-time objectives for agricultural research.

Established under the Research and Marketing Act of 1946 to advise the Secretary of Agriculture on research and marketing work, this committee by law meets quarterly.

Grades for Canned Pimientos

The Agricultural Marketing Service of USDA has announced that it proposes to revise U. S. standards for grades of canned pimientos. In the proposed changes, the grade of the product would be determined by evaluating the factors of color, uniformity of size and shape, defects, and character.

The American Weekly

Amy Alden's article "Winter Salads" in the March 20 issue of *The American Weekly* magazine featured many canned foods. Miss Alden's food articles are a popular part of the Sunday newspaper magazine.

The author said, "You don't have to wait for summer's bounty to enjoy these delicious, nutritious salads." Included in the 11 recipes were the following canned foods: dark sweet cherries, tomato aspic, artichokes, mushrooms, pineapple, pears, peaches, beets, green beans, pimientos, tomato juice, chili sauce, shrimp, tuna, crab meat, lobster, and salmon. Several salads were shown in an attractive color photograph.

Canned Meat Rations

Now ideas in the development of canned meat items for use in armed forces rations were to be discussed March 25 at a meeting of members of the Research and Development Advisory committee on canned meats and the staff of the QM Food and Container Institute at the Chicago QM Depot.

This advisory committee, composed of representatives from the nation's leading firms in the canned meat industry, is one of many such groups appointed by the Quartermaster General of the Army to provide voluntary advice and assistance to the Institute which is devoted to research, development, production, and procurement problems.

Specific topics in the canned meat field which were scheduled for discussion included background information relating to microbiological aspects of canned meats; significance of studies which have been conducted on the beef with gravy, pork with gravy, and beef stew combinations; and whether there is a relation between a sterilizing value of process, in the usual processing range, and product quality.

Scheduled to preside at the meeting was Virgil A. Wodicka, chief of the Institute's Animal Division, with Dr. K. T. Swartz, food technologist, as alternate.

Representatives of the canned meat industry invited to take part in the discussions include G. E. Brissey, Swift & Co., Chicago; Dr. E. J. Czarnetsky, Wilson & Co., Inc., Chicago; W. F. Douglas, The Cudahy Packing Co., Omaha; Dr. C. E. Gross, John Morrell & Co., Ottumwa, Iowa; Dougald, Burnham & Morrill Co., Portland, Me.; Dr. W. S. Ogilvy, Armour & Co., Chicago; Donald L. Paul, Oscar Mayer & Co., Madison, Wis.; Dr. Clarence F. Schmitt, Continental Can Co., Chicago; and Dr. I. Evan Wheaton, American Can Co., Maywood, Ill.

Pesticide Tolerance for 2, 4-D

The Food and Drug Administration has established a tolerance for the weed killer SES (sodium 2, 4-dichlorophenoxyethyl sulfate) in or on certain raw agricultural commodities. This is the first tolerance established under P.L. 518, the so-called Miller Act.

The order lists the following tolerances for residues of 2,4-D:

"(a) 6 parts per million in or on potatoes, peanuts, peanut hulls, peanut hay.

"(b) 2 parts per million in or on asparagus, strawberries."

Any person who will be adversely affected by the order may file objection within 30 days of its publication in the *Federal Register* of March 25.

FDA Appropriations

(Concluded from page 163)

The bill includes $5,484,000 for the FDA, the amount of the budget request and an increase of $384,000 above the appropriation for the current fiscal year. The House Committee on Appropriations, in its report on the bill, stated:

"It is the desire of the Committee that the increase allowed be utilized solely for activities aimed at protecting the American public from products that are filthy or endanger health, and for better enforcement."

During debate in the House, because of their concern over the apparently restrictive effect of that statement, Representatives Beamer (Ind.), Priest (Tenn.), and Hale (Me.) questioned the chairman of the appropriations subcommittee which handled FDA funds on its intent.

The three Congressmen gained assurance that FDA will be able to continue its present work in all fields and to expand its enforcement activities.

Status of Legislation

Trade Agreements Act—Senate Finance Committee concluded hearings on H. R. 1 March 23. Bill was passed by House Feb. 18.

Antitrust penalties—House Rules Committee has reported a resolution providing for House consideration of H. R. 3659.

Mexican farm labor—Gathings Subcommittee of the House Agriculture Committee concluded public hearings March 22 on H. R. 3822, to extend indefinitely authority to employ Mexican nationals in agriculture.

Statehood—House Rules Committee continues hearings on consideration of a rule on H. R. 2535. Bill was reported by Interior and Insular Affairs Committee March 3.

Price supports—House action on H. R. 12, to restore price supports on basic crops at 90 percent of parity, was postponed until mid-April. Bill reported by Agriculture Committee March 10.

Water pollution—Senate Committee on Public Works has tentatively scheduled hearings April 6-8, at which S. 890 and S. 928 will be considered. S. 890 would extend and amend the Water Pollution Control Act (see INFORMATION LETTER of Feb. 12, page 30). S. 928 would amend the Act in order to provide for control of air pollution.

Hells Canyon Dam—A subcommittee of the Senate Interior and Insular Affairs Committee has scheduled public hearings April 4 in Boise and Lewiston, Idaho; April 5 in Pasco, Wash.; and April 6 in Portland, Ore.

Alaska fish nets—S. 456, relating to regulation of fish nets in Alaska waters, was signed by the President March 16 and is P. L. 12, 84th Congress.

Minimum wage—No Administration bill introduced. No hearings scheduled.

Government Reorganization

Congress has extended until April 1, 1958, the authority of the President to reorganize the executive departments and agencies of the federal government through "reorganization plans" subject to disapproval by either house of Congress.

The extension of this authority is made in a bill, H. R. 2576, which was cleared this week for the President's signature.

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